



MARKETING STANDARDS

CHERRIES (*Prunus Avium L., P. Ceraus L.*)



PRODUCT: CHERRIES (<i>Prunus Avium L., P. Ceraus L.</i>) VARIETIES: Several	FILE NUMBER: 40 VERSION: 3 SOURCE: EU							
0. REFERENCE Regulation 214/2004 of February 2004, Reg. 907/2004 of 29 April 2004								
1. DEFINITION This standard applies to cherries for supply fresh to the consumer. Cherries for industrial use are excluded.								
2. MINIMUM REQUIREMENTS Intact, sound, firm (variety dependant), clean, fresh in appearance, practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. With stem attached, except for some sweet varieties or sour varieties as long as juice does not severely leak.								
3. DEVELOPMENT AND CONDITION Cherries must be sufficiently developed and display satisfactory ripeness. Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.								
4. CLASSIFICATION 'Extra' Class: Superior quality. Well developed with all the characteristics and colouring typical of the variety. Free from defects apart from very superficial deterioration of the skin, provided these do not affect general appearance, quality, or presentation in the package. Tolerance: 5% by number or weight out of standards, but within Class I standards. Of these 5%, not more than 2% in total may consist of split and/or worm eaten fruit. Class I: Good quality. Must exhibit characteristic of the variety. The following defects are allowed, if they do not affect appearance of the fruit, the quality and presentation in the package or their conservation: - slight defects of shape, and - slight defect in colouring. They must be free of burns, cracks, bruises or defects caused by hail. Tolerance: 10% by number or weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class. Of these 10%, not more than 4% in total may consist of split and/or worm eaten fruit. Class II: Fruit which do not qualify for inclusion in the higher class but satisfy the minimum requirements. Defects admitted, provided they retain their essential characteristics of quality, keeping quality and presentation: - defects of shape and colouring, yet retaining characteristics of variety, - small, healed surface scars, not likely to impair significantly the appearance or conservation of the fruit. Tolerance: 10% by number or weight out of standards, with the exception of rotten fruit or any other defect rendering it unfit for consumption. Of these 10%, not more than 4% in total may consist of overripe and/or split and/or worm eaten, with no, more than 2% in total may consist of overripe fruit. In addition, 20 % of fruit are allowed without stems provided that the skin is intact and here is no severe leakage of juice.								
5. SIZING	By diameter: (max. diameter of the equatorial section).							
	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 25%;">Class</th> <th style="width: 25%;">'Extra' Class</th> <th style="width: 25%;">Class I</th> <th style="width: 25%;">Class II</th> </tr> </thead> <tbody> <tr> <td>Minimum size</td> <td style="text-align: center;">20 mm</td> <td></td> <td style="text-align: center;">17 mm</td> </tr> </tbody> </table>	Class	'Extra' Class	Class I	Class II	Minimum size	20 mm	
Class	'Extra' Class	Class I	Class II					
Minimum size	20 mm		17 mm					
Size tolerance: 10% by number or weight of cherries not conforming to the minimum size permitted. The minimum diameters of 17 mm in Extra Class and 15 mm in Classes I and II must be adhered to.								
6. PRESENTATION	Uniformity: in origin, variety, quality and size. For 'Extra' Class: also uniformity in degree of ripeness and colouring. The visible part must be representative of the entire contents. Pr							
	Packaging: The produce must be packed in such a way to assure its protection. Materials must be new, clean, of proper quality and must not damage the product. Non-toxic ink or glue. Packages must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.							
	Mixed products: Cherries may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.							
7. MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.	Identification: The name and address of the packer and/or dispatcher, which can be replaced on: <i>packages but not pre-packages</i> by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words "packer and/or dispatcher" (or equivalent abbreviations); or <i>pre-packages only</i> by the name and address of a seller in the EU in close connection with the words "Packed for:" and a code to represent the packer and/or distributor (coded information must be available on request). Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.							
	Nature of the produce: -'Cherries', where not visible from the outside; -'Sour cherries', where appropriate; -'Picota' or equivalent where appropriate; - name of the variety (opt).	Origin: Country (comp) and district or local name (opt)						
	Commercial specifications: Class	Official control mark: (opt)						
	8. CONTAMINANTS							



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Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC